

Commercial Hot Food Holding Cabinets

Covered Products

- Glass or solid door cabinet (fully enclosed compartment with one or more doors)

Ineligible products

Commercial hot food holding cabinets that are not ENERGY STAR certified, including:

- Dual function equipment (e.g., cook-and-hold and proofing units)
- Heated transparent merchandising cabinets
- Drawer warmers.

Definitions

ENERGY STAR certified **hot food holding cabinets** often incorporate better insulation which reduces heat loss, offer better temperature uniformity within the cabinet from top to bottom, and keeps the external cabinet cooler. In addition, many certified holding cabinets may include energy saving devices such as magnetic door gaskets, auto-door closures, or dutch doors.

Standard Setting and Certifying Program

Various national and international standards apply to electronic appliances. They are defined here as a guide:

ENERGY STAR® is a voluntary energy efficiency program sponsored by the U.S. Environmental Protection Agency. The ENERGY STAR® program makes identification of energy efficient appliances easy by labeling products that deliver the same or better performance as comparable models while using less energy and saving money. For additional information on the ENERGY STAR® program, including product specifications and a list of qualifying products, visit the ENERGY STAR® website at <http://www.energystar.gov>.

Specification

Purchasing Commercial Hot Food Holding Cabinets

All affected entities shall purchase commercial hot food holding cabinets that are Energy Star certified.

In addition, all affected entities are encouraged to purchase commercial hot food holding cabinets which are remanufactured or incorporate recycled materials in the manufacturing of the commercial hot food holding cabinet to the extent practicable.

End of Life Management

All affected entities shall follow the following hierarchy for end of life management of commercial hot food holding cabinets:

- If the unit is still in working condition:
 - Attempt to re-use it if a commercial hot food holding cabinet is needed in another application/facility.
 - If the unit is no longer needed, work with the OGS Surplus Property program for redistribution or sale.
- If the unit is no longer in working condition:
 - Ensure that it is properly recycled through your entities e-waste recycling program.

Packaging

Packaging shall comply with Environmental Conservation Law section 37-0205. Packaging shall not contain inks, dyes, pigments, adhesives, stabilizers, or any other additives to which any lead, cadmium, mercury or hexavalent chromium is intentionally added or contain incidental concentrations of lead, cadmium, mercury or hexavalent chromium which together are greater than 100 parts per million by weight (0.01%).

New York State encourages affected entities to adopt the following:

- The use of bulk packaging.
- The use of reusable packaging.
- The use of innovative packaging that reduces the weight of packaging, reduces packaging waste, or utilizes packaging that is a component of the product.
- That all packaging remain the property of the supplier and not become the property of the affected state entity under any circumstance or condition. The vendor shall certify that the packaging material will be reused, recycled, or composted, and managed in compliance with applicable local, state, and federal laws.
- Packaging that maximizes recycled content and/or meets or exceeds the minimum post-consumer content level for packaging in the U.S. Environmental Protection Agency Comprehensive Procurement Guidelines.
- Packaging that is recyclable or compostable.